

CHÂTEAU ROQUEFORT



LES ROCHES BLANCHES

• 2024 •

CLARET BORDEAUX ROUGE

THE ROCHES BLANCHES EXPRESS THE MINERAL
MEMORY OF OUR LIMESTONE TERROIRS.

ON THE LIMESTONE PLATEAU OF CHÂTEAU
ROQUEFORT, IN THE MIDDLE OF AN UNSPOILT
NATURE, STANDS A HEART-SHAPED ROCK.



Watch the video



ACTORS

OWNERS

Frédéric & Anne Bellanger

WINEMAKER

Stéphane Soubanere

SALES DIRECTOR

Camille Gai

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IN THE VINEYARD

SOIL

chalky-clay

GRAPE VARIETIES

100% Merlot

AVERAGE AGE

35 years

LOGISTICS SIDE

Content • 75 cl

Bottles/case • 6

Cases/pallet • 90

Bottles/pallet • 540

Gencod • 3 760 052 855 894



IN THE WINERY

VINIFICATION

Short cold pre-fermentation (72h) • Direct
pressing • Low temperature vinification

AGEING

100% steel vats

ALCOHOL BY VOLUME

13°

AGING POTENTIAL

2 years

PRODUCTION

9 000 bottles

IN THE BOTTLE

TASTING NOTES

A basket of fresh red fruits.
Drink slightly chilled.

WINE & FOOD PAIRING

Classical

Tuna tartare with soy and ginger sauce

Vegetarian

Grilled eggplant with parmesan and fresh herbs

